

## PATENT ABSTRACTS OF JAPAN

(11)Publication number : 2000-037178

(43)Date of publication of application : 08.02.2000

(51)Int.Cl.

A23L 2/00  
A23F 5/24  
A23L 1/22  
A23L 1/236  
A23L 2/60

(21)Application number : 10-209068

(22)Date of filing : 24.07.1998

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## (54) LOW-CALORIC BEVERAGE

## (57)Abstract:

PROBLEM TO BE SOLVED: To obtain a low-caloric beverage containing a low-calorie sweetener added thereto and capable of taking out a taste quality comparable to that of sugar when used for the beverage, especially a low-caloric beverage such as a canned hot coffee beverage containing the low-caloric sweetener added thereto and capable of taking out the taste quality comparable to or higher than that of the sugar when used for the beverage filled in a container such as the hot coffee beverage filled in a can container.

SOLUTION: This low-caloric beverage such as a canned hot coffee is produced by adding erythritol and xylitol or erythritol, xylitol and stevia as a sweetener thereto. In this case, the weight formulating ratio of the erythritol to the xylitol is preferably 1:(0.1-5) and the amount of the formulated stevia is preferably 0.001-1 wt.% based on the sum of weights of the erythritol and xylitol.

## LEGAL STATUS

[Date of request for examination]

[Date of sending the examiner's decision of rejection]

[Kind of final disposal of application other than the examiner's decision of rejection or application converted registration]

[Date of final disposal for application]

[Patent number]

[Date of registration]

[Number of appeal against examiner's decision of rejection]

[Date of requesting appeal against examiner's decision of rejection]

[Date of extinction of right]

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2. \*\*\*\* shows the word which can not be translated.
3. In the drawings, any words are not translated.

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CLAIMS

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[Claim(s)]

[Claim 1] The low calorie drink characterized by coming to add a \*\*\*\*\* toll and a xylitol.

[Claim 2] The low calorie drink characterized by coming to add a \*\*\*\*\* toll, a xylitol, and a stevia.

[Claim 3] The low calorie drink according to claim 1 or 2 with which the weight-mix ratio of a \*\*\*\*\* toll and a xylitol is characterized by being 1:0.1-5.

[Claim 4] The low calorie drink according to claim 2 or 3 with which the loadings of a stevia are characterized by being 0.001 - 1% of the weight of the weight sum of a \*\*\*\*\* toll and a xylitol.

[Claim 5] The claims 1-4 to which a drink is characterized by being a drink containing a container are the low calorie drinks of a publication either.

[Claim 6] The low calorie drink according to claim 5 with which the drink containing a container is characterized by being a hot drink containing a container.

[Claim 7] The low calorie drink according to claim 6 with which the hot drink containing a container is characterized by being a hot coffee drink containing a container.

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(19)日本国特許庁(JP)

(12)公開特許公報(A)

(11)特許出願公開番号

特開2000-37178

(P2000-37178A)

(43)公開日 平成12年2月8日(2000.2.8)

(51)IntCl'	識別記号	FI	テマート(参考)
A 2 3 L 2/00		A 2 3 L 2/00	G 4 B 0 1 7
A 2 3 F 5/24		A 2 3 F 5/24	4 B 0 2 7
A 2 3 L 1/22	1 0 1	A 2 3 L 1/22	1 0 1 A 4 B 0 4 7
1/236		1/236	A
			Z
審査請求 未請求 請求項の数7 OL (全 5 頁) 最終頁に続く			

(21)出願番号 特願平10-209068

(22)出願日 平成10年7月24日(1998.7.24)

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(54)【発明の名称】 低カロリー飲料

(57)【要約】

【課題】 飲料に用いた場合に砂糖と同等な味質を引き出す低カロリー甘味料を添加した低カロリー飲料、特に缶容器入りホットコーヒー飲料等の容器入り飲料に用いた場合に砂糖と同等もしくはそれを上回る味質を引き出す低カロリー甘味料を添加した缶入りホットコーヒー飲料等の低カロリー飲料を提供すること。

【解決手段】 エリスリトールとキシリトール、又はエリスリトールとキシリトールとステビアとを甘味料として添加して、缶入りホットコーヒー等の低カロリー飲料を製造する。この場合、エリスリトールとキシリトールとの重量配合比を1:0.1~5とすること、及びステビアの配合量をエリスリトールとキシリトールの重量和の0.001~1重量%とすることが好ましい。